

National Pollutant Discharge Elimination System (NPDES)

Reconnaissance and Compliance Sampling Inspection Report Associated with Unpermitted Animal Feeding Operation

**Project Name: Tasty Pigs
53062 Highway 78
Hammett, Idaho 83627**

NPDES Unpermitted Tracking Number: IDU000466

**Reconnaissance Inspection Date: April 20, 2016
Compliance Sampling Inspection Date: April 26, 2016
Report completion date: May 25, 2016**

Prepared by:

**Patrick Stoll
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Office of Compliance and Enforcement
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I. Facility Information

Project Name: Tasty Pigs

Project Location: 53062 Highway 78
Hammett, ID 83627 (4.9 miles west of Hammett)

Latitude/longitude: 42.939100 / -115.549964

NPDES Permit No.: Unpermitted – IDU000466

Project Nature: Hog and Pig Farming

SIC Code: 0213

NAICS Code: 112210

Owner(s): Mark and Melinda Carpenter
Tasty Pigs
675 S. 12th St. E.
Mountain Home, ID 83647

On-site Representative
(Compliance Sampling
Inspection only): Mark Carpenter
(208) 447-7393; email: tastypigs.mark@gmail.com

Receiving water(s) Snake River; impaired, with TMDL for total phosphorous
and sediment.

II. Inspection Information

Inspection Date(s): April 20, 2016 – Reconnaissance Inspection
April 26, 2016 – Compliance Sampling Inspection

Inspector(s);
Reconnaissance
Inspection: Patrick Stoll, Environmental Scientist
EPA Region 10/OCE/IEMU/IOO
(208) 378-5772

Nicholas Peak, Environmental Protection Specialist
EPA Region 10/IOO
(208) 378-5765

Inspector(s); Compliance
Sampling Inspection: Patrick Stoll, Environmental Scientist (lead inspector)
EPA Region 10/OCE/IEMU/IOO
(208) 378-5772

Nicholas Peak, Environmental Protection Specialist
EPA Region 10/IOO
(208) 378-5765

Graham Freeman, Watershed Coordinator
Idaho Department of Environmental Quality
Boise Regional Office
1445 Orchard St.
Boise, Idaho 83706
(208) 373-0550

Entry Time and Date: 2:30 pm; April 20, 2016
Exit Time and Date: 3:30 pm; April 20, 2016
(Reconnaissance
Inspection)

Entry Time and Date: 9:20 am; April 26, 2016
Exit Time and Date: 12:00 pm; April 26, 2016
(Compliance Sampling
Inspection):

Weather Conditions: April 20, 2016; sunny, temps in mid-70's (F)
April 26, 2016; sunny, breezy, temps in 50's – 60's (F)

Purpose: Respond to complaint involving pigs having direct access
to Snake River; evaluate compliance with the Clean Water
Act.

Information Sources: The information provided in this report came from a
number of sources including personal observations, the
Tasty Pigs web site, and our interview with Tasty Pigs co-
owner Mark Carpenter.

Report prepared by: Patrick Stoll, Environmental Scientist
EPA Region 10/OCE/IEMU/IOO
(208) 378-5772

III. Inspections Background

On April 18, 2016, EPA Idaho Office Operations (IOO) employee Nicholas Peak (Nick) was contacted, via email, by Kati Carberry, a Watershed Coordinator with the Idaho Department of Environmental Quality (IDEQ) Boise Region office. In her email, Ms. Carberry described an anonymous complaint IDEQ had received from a

Ex. 6 Personal Privacy (PP)/ 7(C)/7(D) The complainant
alleged that pigs **Ex. 6 Personal Privacy (PP)/7(C)/7(D)** (Tasty Pigs) had free access to

the river; some of the pig pens reportedly extended out into the river. According to the complainant, pig feces were frequently observed floating down the river from Tasty Pigs.

The Tasty Pigs web site lists 675 S. 12th St. E. in Mountain Home, Idaho as the operation's address. A review of the Google Earth satellite imagery for that location makes it clear that this is only a mailing address. Based on information provided by the initial complainant and additional Google Earth satellite imagery, Nick identified a potential site on the south side of the Snake River, approximately 5 miles west of Hammett, Idaho. This site, clearly documenting what appeared to be animal pens extending well into the river, seemed to be the most likely location for Tasty Pigs.

It initially appeared that this complaint might better be handled by the Idaho State Department of Agriculture (ISDA). According to ISDA employee Marv Patten, pigs do not fall within the scope of ISDA's regulatory programs. Mr. Patten claimed that water quality issues associated with swine were typically addressed by IDEQ. IDEQ engineer Larry Waters told Nick that swine operations were not subject to IDEQ regulations unless more than 2000 pigs were present on-site. Mr. Waters claimed that it was his understanding that there were only about 50 pigs penned at the Tasty Pigs operation at any one time. In the end it appeared that it would be up to EPA, exercising its broad authority under the Clean Water Act (CWA), to investigate what could potentially be a significant discharge of pollutants to the waters of the United States (WOTUS).

IV. Reconnaissance Inspection

On Wednesday, April 20, 2016, Nick and I decided to conduct a Tasty Pigs reconnaissance inspection to see if pigs were present and, if so, to verify whether or not the pigs truly had access to the river. We drove to the suspected location on the south side of the Snake River, downstream from Hammett, Idaho. Shortly after crossing the Highway 78 bridge from the north to the south side of the river, approximately 4 miles west of Hammett, we spotted a bright pink sign advertising Tasty Pigs. The sign was posted next to the driveway visible in the satellite imagery. A few hundred yards further, we were able to observe pig pens located between Highway 78 and the Snake River (see Photos 5-6).

Land use maps identify the property on the north side of the Snake River as public land administered by the Bureau of Land Management (BLM). Just before we crossed the Highway 78 bridge noted previously, we had observed a dirt road heading west along the north side of the river. Once we knew we had the correct location, Nick and I decided to drive back across the bridge to see if the road would put us into position across from the Tasty Pigs operation. Crossing the bridge, we turned left (west) onto the dirt road and drove a little less than a half mile until we reached a point directly across from Tasty Pigs. From that location we observed a handful of pigs wading in the river and wallowing in the mud along its banks (see Photos 7-10).

V. Compliance Sampling; Pre-Inspection

Once Nick and I returned to the office, I conveyed the information gathered during the reconnaissance inspection (including the photos) back to Region 10's Inspection and Enforcement Management Unit (IEMU) and the NPDES Compliance Unit (NCU) in Seattle. It was soon decided that an on-site Compliance Sampling Inspection was warranted.

As soon as an on-site inspection was authorized, I contacted EPA R10 Regional Sample Control Coordinator Don Matheny to verify that the *Generic Quality Assurance Program Plan (QAPP) for Concentrated Animal Feeding Operations (CAFO) Inspection Sampling* that I had on hand was still current. Mr. Matheny confirmed that it was and provided me with additional guidance involving specific sampling parameters as well as the development of a *Site Specific Inspection Plan (CSSIP)* for an inspection at Tasty Pigs. Following Mr. Matheny suggestions, the samples would be analyzed for the following parameters: E. coli, fecal coliform, total Kjeldahl nitrogen (TKN), nitrates and nitrites, total phosphorous, potassium, and biological oxygen demand (BOD).

With a CSSIP in place, I then contacted Analytical Laboratories, Inc. in Boise to make arrangements for the necessary analysis and to schedule the pickup of all the appropriate sample containers. The containers were picked up on Monday afternoon, April 25, 2016 (the day before the inspection). I spent part of that afternoon labeling the containers and preparing the sampling paperwork.

VI. Compliance Sampling Inspection

This was an unannounced inspection. The Friday before the inspection (April 22, 2016), Nick contacted Larry Waters at IDEQ to tell Mr. Waters that someone from IDEQ was welcome to accompany us on our visit to Tasty Pigs. Mr. Waters told Nick that one of IDEQ's newer employees, Graham Freeman, would likely join us on the inspection.

On Tuesday morning, April 26, 2016, Nick and I stopped by IDEQ's Boise Region office at 8:00 am to pick up Mr. Freeman (Graham). Leaving Boise, we arrived at the Tasty Pigs operation at 9:20 am. As we drove down the winding driveway we passed a large pen containing a number of goats. Beyond the goat pen were other pens containing a number of weaner pigs (see Photos 11-13). These pens were not visible from the location on the opposite side of the river from which we had made our observations during the recent reconnaissance inspection.

As we drove past the goat and smaller pig pens I noticed a late model pickup truck parked in front of a small house near some of the larger pens at the end of the driveway. As I parked alongside the truck and began to step out of our vehicle, the front door of the house opened and a gentleman stepped outside. As he came out the door, I said "hello" and asked if he was Mark Carpenter. When he acknowledged that

he was, I introduced myself and explained that I was with the U.S. Environmental Protection Agency (EPA). Nick and Graham then introduced themselves as well. I then explained that we were following up on an anonymous complaint about pigs in the Snake River. I also explained the role of the two different agencies. Nick and I both presented our inspector credentials and provided Mr. Carpenter with our business cards.

Once introductions were made, I described the specifics of the complaint in greater detail (I did not mention that Nick and I had observed the site from across the river during our reconnaissance inspection the previous week). Mr. Carpenter did not seem surprised by the complaint and acknowledged that some of the pigs did have access to the river. I then described the mechanics of the inspection we hoped to conduct and asked if we could start with some basic details about the Tasty Pigs operation. Mr. Carpenter was very obliging and provided us with the following information:

- The address for the pig rearing facility (as opposed to the office location in Mountain Home) is 53062 Highway 78; Hammett, Idaho, 83627.
- Tasty Pigs has been in operation for a little over four years.
- There are roughly 200 pigs on-site at any given time.
- Though the emphasis is on pigs, the facility also raises goats and cattle. There were 15 goats and 5 cows on site at the time of this inspection. The goats and cows have access to the river.
- The total property size is approximately 9 acres.
- The production area occupies approximately 3 acres.
- Counting the farrowing houses, there are 25 pens on-site.
- Pigs are confined at all times and are present throughout the year.
- Pigs are fed corn and soybean meal along with hydroponic fodder (germinated wheat seed) grown on-site (see Photos 14-16).
- Water is pumped to a storage tank located on a hillside above the pens. From the tank, water is piped to many of the pens. In these pens, pigs drink from nipples located within the pens (see Photo 17).
- Some of the larger pigs/hogs are kept in pens located directly adjacent to the Snake River. The pigs in these pens have immediate access to the river.
- With the exception of the farrowing houses, there are no manure management strategies. Manure is occasionally scraped from the farrowing houses and reportedly spread over a garden area on-site.
- Straw is used as bedding throughout the site. The bedding is not replaced, only replenished.
- Most litters experience a mortality rate of 1-2 piglets per litter.
- Dead pigs are burnt in an on-site burn barrel along with trash generated at the facility.

Once Mr. Carpenter had answered all our immediate questions, I asked him to provide us with a tour of the facility. We began our tour near a small pasture area near the driveway entrance and then walked back past the goat and weaner pig pens we had noticed during the drive in. We then looked over the feed storage area and all the remaining pens. This included three pens that were fenced out into the Snake River. The riverside pens were constructed along the river's steep banks. I would estimate that there was a least a 20' difference in elevation from the top of the bank to the river surface at the bottom. There were at least a dozen hogs distributed between the three pens. With the exception of a couple of Russian Olive trees in the center pen, all three were devoid of virtually all vegetation. Hogs from all three pens were observed in the river at various times during the course of this inspection (see Photos 18-20).

Upon completion of the tour, I told Mr. Carpenter that the inspection would also include sampling to document whether or not the Tasty Pigs operation was responsible for a discharge of pollutants to the Snake River. I explained that this would involve the collection of water samples from the river at three different locations: an upstream sample, a downstream sample, and a sample of the river water from within one of the pens. I also explained that we would be collecting a duplicate set of samples from one of the locations for quality control purposes. Mr. Carpenter told me that we were welcome to collect any samples we considered necessary. He also told me that he thought he should accompany us when we collected the river water sample from within the occupied pig pen. I told him that I thought that would be a very good idea and invited him to join us to observe the sample collection at the other locations as well. He declined the invitation but told us to let him know when we were ready to collect samples from the riverside pen. Mr. Carpenter went to work feeding the pigs while we began collecting the upstream and downstream samples.

VII. Sample Collection

As noted in Section IV, Compliance Sampling; Pre-Inspection, all of the appropriate QA/QC sampling paperwork was completed prior to the sampling event. The sample containers were pre-labeled except for date and time. Chain of Custody forms were partially filled out prior to the inspection and were completed at the time of sample collection. All samples were collected in accordance with the protocols outlined in the generic QAPP and the site-specific CSSIP.

The first sample, sample # 16174000, was collected from a location approximately 240' upriver from the first of the animal pens (see Google Earth satellite image, Photo 21, for all sample locations). The sample was collected from a location approximately 5' from the shore. I decided to use this same location for the collection of duplicate sample #16174001. Both sets of samples were documented photographically (see Photos 22-24) before each set was packaged in its own individual polypropylene bag and placed on ice.

The next sample set (sample # 16174002) was collected from a location approximately 50' downriver from the last of the riverside pens. I also chose this location to create a transfer blank.

The transfer blank involved the transfer of deionized water from a sterile bottle that had been filled at the same laboratory that had provided all the other sample bottles. The process of transferring the water, in the field, from the lab-filled bottle to a sterile microbial bottle provided by the lab, was performed as a control to demonstrate whether or not any microbial contaminants could have been introduced prior to or during the sampling process. The transfer blank, which I had labeled prior to the on-site inspection, was identified as sample # 16174004.

The last sample collected was the sample of river water obtained from within one of the pig pens. Mr. Carpenter assisted with the collection of this sample. Before we entered the pen, Mr. Carpenter tossed out a few flats of the germinated wheat into the upper (southeast) corner of the pen. To the hogs in the pen, this was evidently a tasty delicacy; they scrambled back up the bank, away from the area where we would be collecting our sample set (sample # 16174003). With the hogs momentarily distracted, we were able to collect our sample without any porcine interference.

Once all the samples were collected, documented, and placed on ice in a cooler, I completed the Chain of Custody forms. The cooler and sampling supplies were loaded back into our vehicle.

VIII. Closing Conference

Upon completion of the Tasty Pigs sampling event, I invited Mr. Carpenter to join us for a closing conference to discuss the observations we had made during the course of the inspection. As usual, I explained that I would be submitting a copy of my final report to EPA Region 10's Seattle Office of Compliance and Enforcement (OCE). I also explained that it would be up to one of the other units within OCE to decide if any type of enforcement action(s) would be warranted. When asked what I thought **might** happen, I explained that a lot would depend on the sample results. I asked Nick to elaborate.

Nick explained the defining criteria and the distinctions between an Animal Feeding Operation (AFO) and a Concentrated Animal Feeding Operation (CAFO). It is the latter that is subject to the regulatory requirements (and potential penalties) associated with 40 CFR 122.23. Nick noted that the Tasty Pigs operation clearly met the AFO criteria – animals were confined and fed or maintained for at least 45 days during any 12 month period and the soil within the area of confinement was denuded (no sustained crops, forage, or vegetative growth). Taking this to the next level, a regulated CAFO is typically an AFO that exceeds a certain number of animals. Nick explained that the number of pigs at the facility was currently below the threshold that would **automatically** place Tasty Pigs in the CAFO category. As an alternative to the automatic CAFO classification (which, as noted previously, is dependent on the

number of animals present at a facility), another option would be to *designate* the AFO as a CAFO. This type of designation requires sampling to determine whether or not the operations are responsible for a significant contribution of pollutants to the WOTUS. In this case, if the samples we collected suggest that Tasty Pigs is significant contributor of pollutants to the Snake River, Nick indicated that the facility would be designated as a CAFO and would potentially be subject to some type of enforcement action. The type of enforcement might involve a warning letter or compliance order requiring the removal of the pens from the river and restabilization of the river bank. Once the facility has been designated as a CAFO, failure to remove the pens and restore the streambank would likely lead to additional sampling inspections and the potential for significant fines or penalties.

In any event, we suggested to Mr. Carpenter that it would clearly be wise to take steps to prevent the pigs from having access to the river. On that note, we thanked him for his time and cooperation. We left Tasty Pigs at 12:00 pm to deliver the samples to the lab in Boise.

IX. Sample Management

The first Tasty Pigs sample (sample #16174000) was collected at 10:20 am. This and all subsequent samples were documented, bagged individually, and placed on ice. The last sample was collected at 11:30 am. As noted in the previous section, we left Tasty Pigs at 12:00 pm to deliver the samples to Analytical Laboratories, Inc. in Boise. The samples were checked into to the lab at 1:40 pm. The temperature of the samples at the time of delivery was recorded as 3.8 °C.

X. Sample Results

Before discussing the sample results, I would like to clarify a potential point of confusion involving sample numbers. As previously noted in Section V of this report, Don Matheny (EPA R10 Regional Sample Control Center) assisted me with the development of a CAFO Site Specific Inspection Plan (CSSIP). As part of the CSSIP, the Regional Sample Control Center assigns a set of sample numbers that are specific to a particular sampling project. The numbers begin with the calendar year, the week that the sampling will occur, and a string of four consecutive numbers. In this case, the Tasty Pigs project was assigned sample numbers 16174000 – 16174049 (year 16, week 17). I labeled the 5 sets of samples (sample bottles and the Chain of Custody forms) beginning with the first of the assigned sample numbers (i.e., 16174000 – 16174004). Coincidentally, Analytical Laboratories also begins their sample numbering with the last two digits of the year followed by the order in which the samples were placed in the queue for analysis. According to Analytical Laboratory director James Hibbs, the samples we delivered were the 17,401st through the 17,405th samples logged in at the lab in 2016. The uncanny similarity of these numbers can easily lead to confusion. Please note that the *Laboratory Analysis Report Sample Number* for each sample looks similar to (but is not the same as) the report's *Source of Sample* number. For example, I labeled the first sample collected at Tasty Pigs (the upstream

sample) with the first CSSIP number – 16174000. This number appears as the ***Source of Sample*** on the ***Report***. The sample number assigned by Analytical Laboratories for the first sample appears as ***Sample Number*** 1617401. Both numbers clearly appear on each page of the sample report. The table below documents the relationship between the two sets of numbers:

Table 1 – Sample number relationships

CSSIP Sample No.	Analytical Lab Sample No.	Notes
16174000	1617401	
16174001	1617402	Duplicate
16174002	1617403	
16174003	1617404	
16174004	1617405	Transfer blank

Also noted in Section V of this report, with the exception of the transfer bank (CSSIP No. 16174004), all samples were analyzed for E. coli, fecal coliform, total Kjeldahl nitrogen (TKN), nitrates and nitrites, total phosphorous, potassium, and BOD. The transfer bank was only analyzed for E. coli and fecal coliform.

If one were to focus solely on the analysis of nutrients, potassium and BOD, there does not appear to be a significant difference between the upstream and downstream samples at Tasty Pigs. E. coli and fecal coliform analysis, on the other hand, tells a completely different story. E. coli was detected in the downstream sample at levels more than 15 times higher than the upstream sample. Fecal coliform, detected at 240 MPN/100 mL (MPN – most probably number) in the upstream sample, was too high to quantify in the downstream sample. The table below summarizes the analytical data for both E. coli and fecal coliform in the Tasty Pigs samples (Appendix B of this report includes all sample data).

Table 2 – E. coli and fecal coliform; summary of analysis (refer to Photo 21 in Appendix A for sample locations)

CSSIP Sample No.	Collection Date/Time	E. coli MPN/100 mL	Fecal coliform MPN/100 mL	Notes
16174000	04/26/2016; 10:20 am	140	240	Upstream
16174001	04/26/2016; 10:20 am	150	240	Upstream Duplicate
16174002	04/26/2016; 11:05 am	2,400	>1600	Downstream
16174003	04/26/2016; 11:30 am	2,400	>1600	Inside Pen
16174004	04/26/2016; 11:05 am	<1	<2	Transfer blank

XI. Areas of Concern

1. 40 CFR 122.23 (c) notes that *"The appropriate authority (i.e., State Director or Regional Administrator...) may designate any AFO as a CAFO upon determining that it is a **significant contributor of pollutants to the waters of the United States**"* [emphasis added]. The sampling and analysis conducted as part of this inspection clearly indicates that Tasty Pigs is a significant contributor of pollutants to the WOTUS (i.e., the Snake River).

The presence of indicator bacteria *E. coli* and fecal coliform at such high levels suggest that other pathogenic organisms are likely present as well. Section 251 of the Idaho Water Quality Standards (IWQS), *Surface Water Quality Criteria For Recreation Use Designation*, notes that *"Waters designated for primary or secondary contact recreation are not to contain *E. coli* bacteria in concentrations exceeding a geometric mean of one hundred twenty-six (126) *E. coli* organisms per one hundred (100) mL..."* Though the IWQS rely upon a geometric mean based on five (5) samples collected over a thirty (30) day period, the extremely high level of *E. coli* organisms (levels that are almost twenty (20) times higher than the geometric mean criteria) detected in the downstream samples at Tasty Pigs clearly represent a significant contribution of pollutants to the WOTUS.

2. 40 CFR 122.23 (a) notes that *"Concentrated animal feeding operations...are point source discharges that require NPDES permits for discharges or potential discharges. Once an operation is defined as a CAFO, the NPDES requirements for CAFOs apply with respect to all animals in confinement at the operation..."* Designating Tasty Pigs as a CAFO, based on the significant contribution of pollutants to WOTUS (i.e., *E. coli*), clearly subjects the facility to the NPDES permitting requirements. Tasty Pigs has not applied for NPDES permit coverage.

Tasty Pigs Compliance Sampling Inspection**Report Completion Date:**05/24/2016**Inspector:**

Patrick Stoll, EPA/R10/IOO
Lead Inspector

Attachment A – Photo Log

Tasty Pigs

Reconnaissance and Compliance Sampling Inspection

Photo Log

Inspection site
or facility name: Tasty Pigs

Physical Location: 53062 Highway 78
Hammett, Idaho 83627

NPDES ID #: Tracking # IDU000466

Type of Inspection: Reconnaissance and Compliance Sampling Inspection

Date of Inspection(s): April 20, 2016 - Reconnaissance Inspection
April 26, 2016 - Compliance Sampling Inspection


Inspector(s): Patrick Stoll, EPA/R10/OCE/IEMU/IOO
Nicholas Peak, EPA/IOO

Image capture device: Panasonic Lumix DMC-TS4 (primary)
Nikon D60 w/300 mm telephoto lens when noted

Original file type, pixel
dimensions, and file #s,
(assigned by camera): JPG; 4000 x 3000 pixels; Image numbers
P1020102-P1020141

Photo Log Image ID #s: Images numbered: 1-27

Digital images recorded by: Patrick Stoll unless otherwise noted

Drainage/flow direction: 

Tasty Pigs
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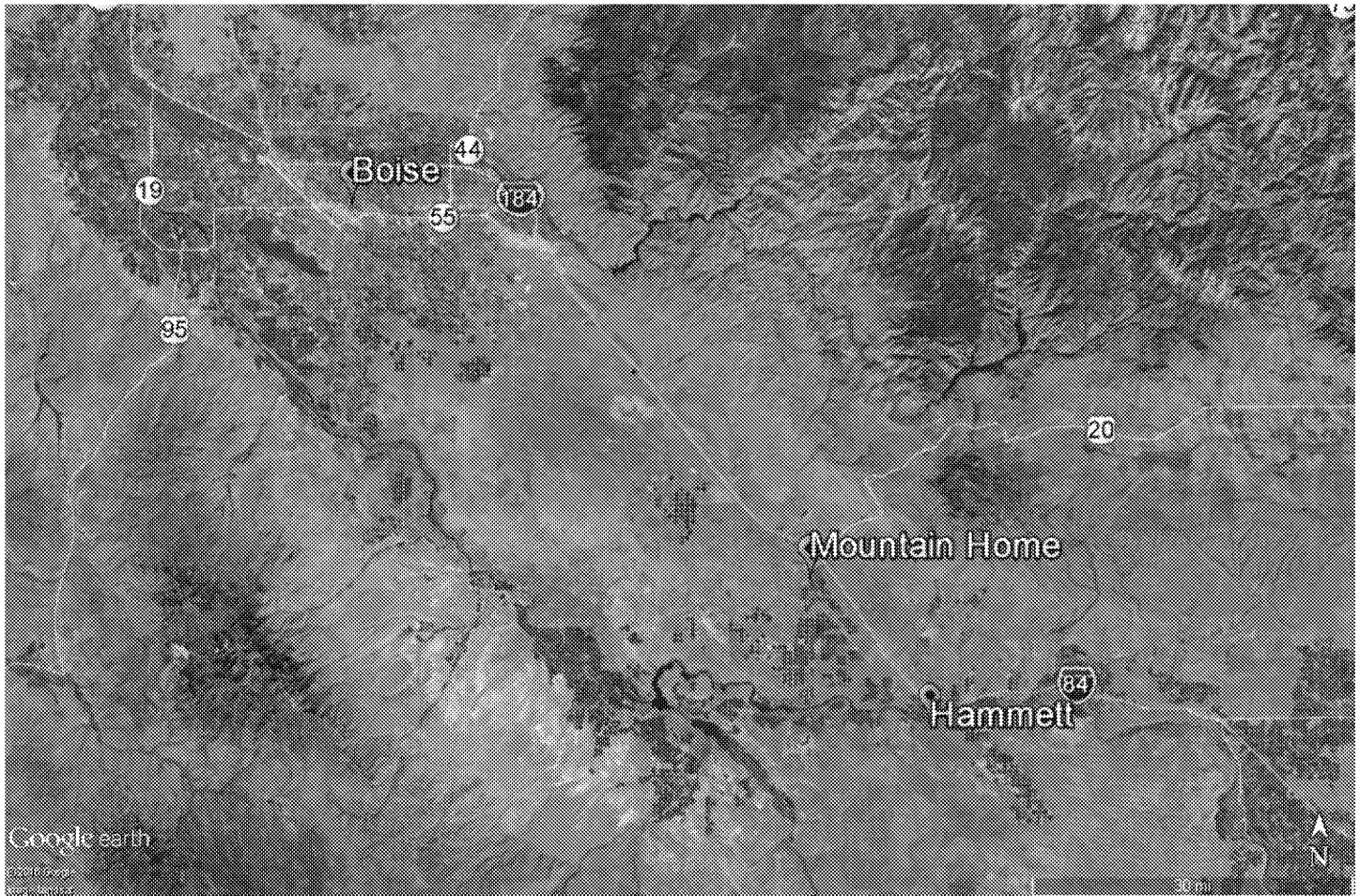


Photo No. 1 – from Google Earth Pro (satellite imagery date 05/29/2015)
The Tasty Pigs location is approximately 5 miles west of Hammett, Idaho.

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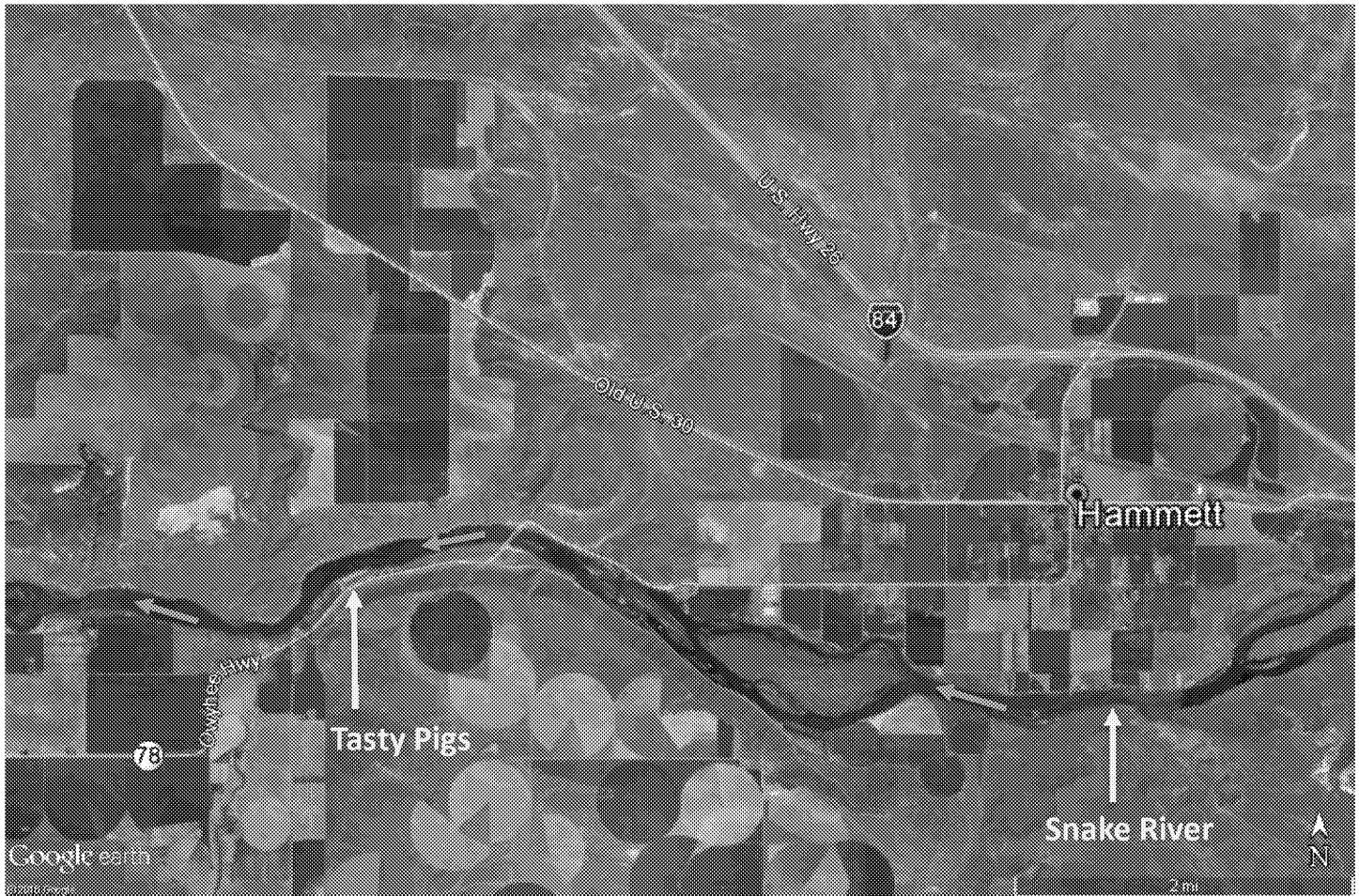


Photo No. 2 – from Google Earth Pro (satellite imagery date 05/29/2015)
Tasty Pigs is/are located along the south side of the Snake River west of Hammett, Idaho.

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Photo No. 3 – from Google Earth Pro (satellite imagery date 05/29/2015)
Pig pens extending into the Snake River are obvious in this aerial photo.

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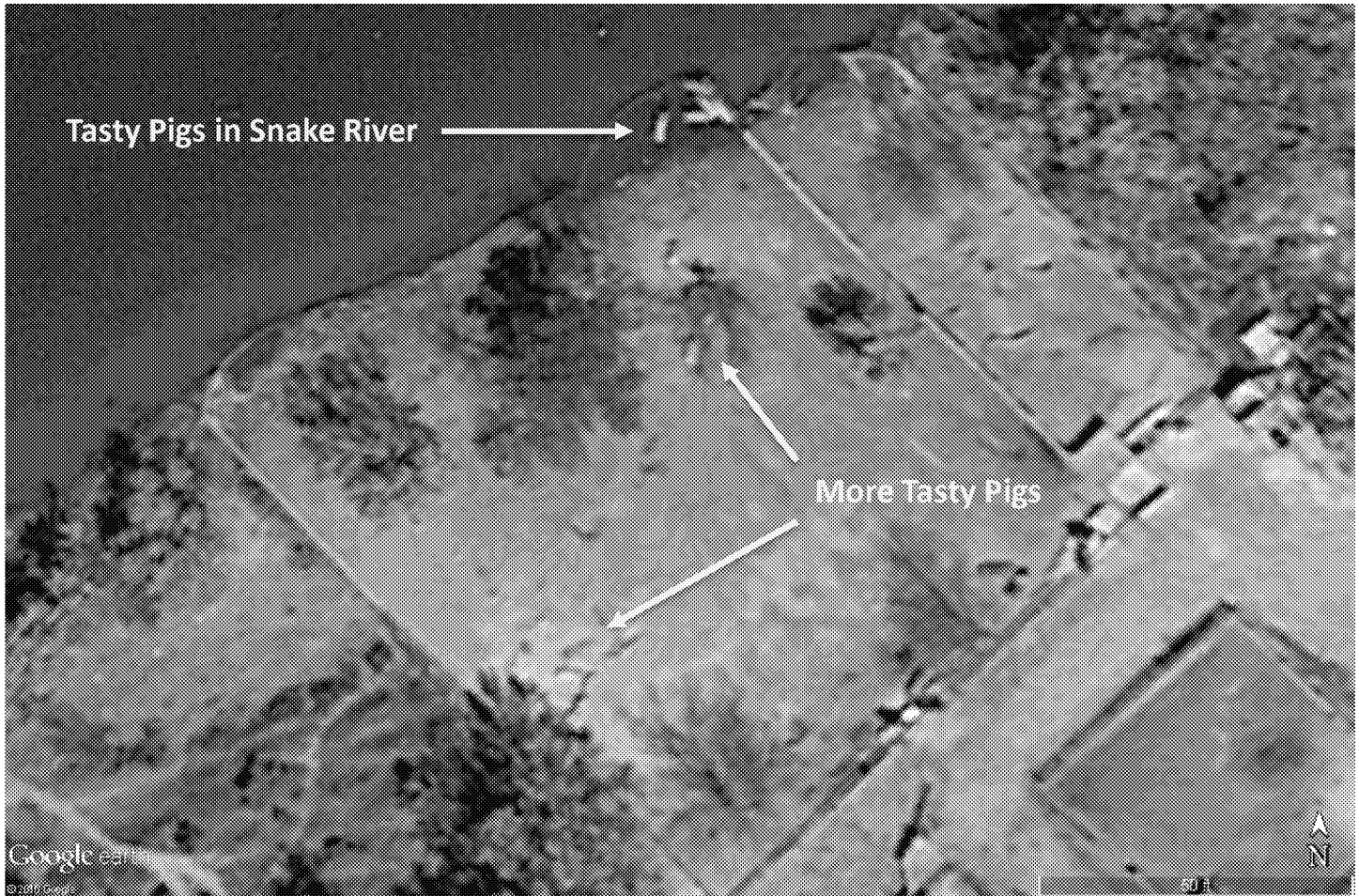


Photo No. 4 – from Google Earth Pro (satellite imagery date 05/29/2015)
Though the resolution is poor at this magnification, the presence of pigs in the river is obvious.

Tasty Pigs
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Photo No. 5 (P1020102)
Facing west – this sign was posted at the Tasty Pigs driveway.

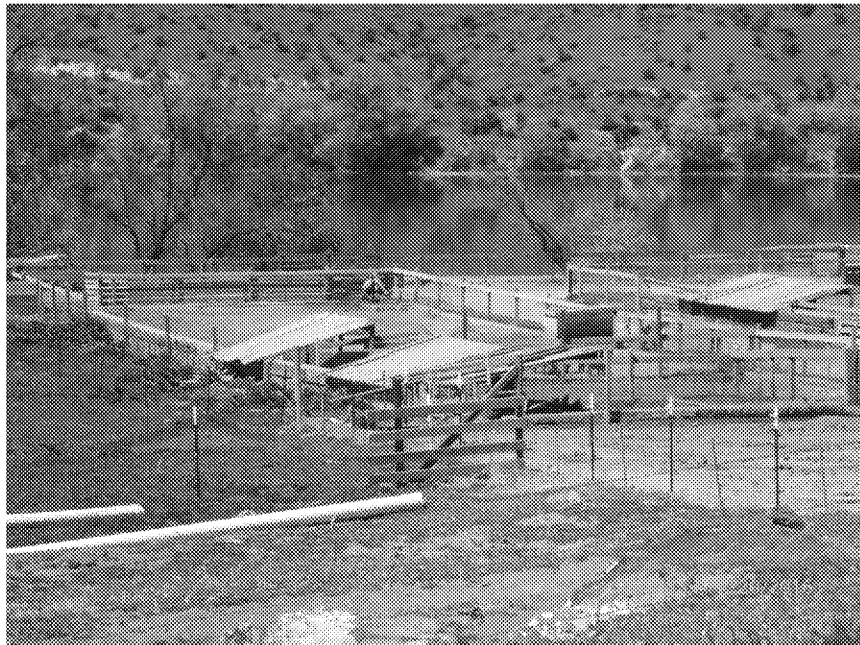


Photo No. 6 (P1020107)
Facing north – the Tasty Pigs pens become visible from the highway a short distance west of the driveway.

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Photo No. 7 (P1020110)

Facing south – this view of the Tasty Pigs operation was recorded from BLM property on the north side of the Snake River.

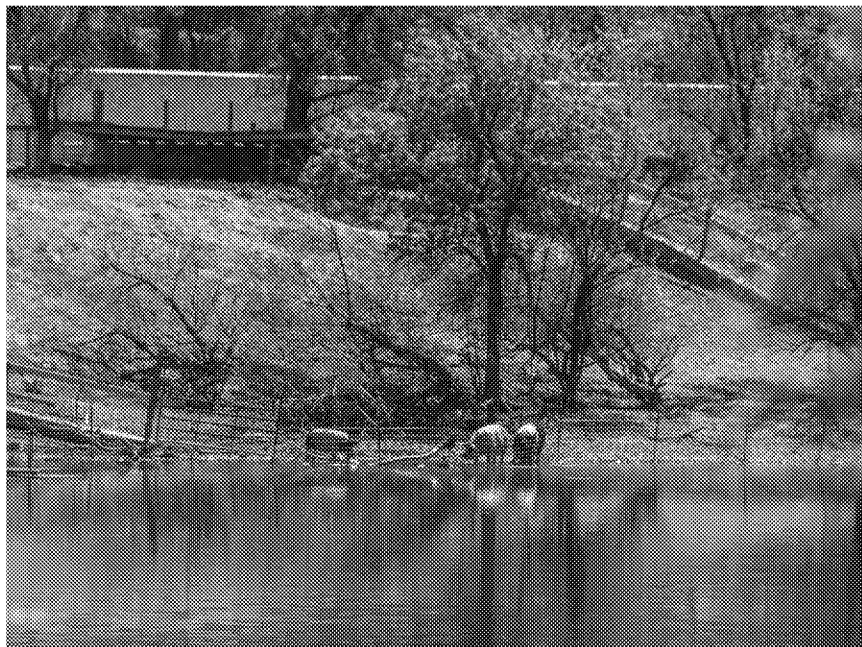


Photo No. 8 (Nikon D 60; #DSC-0262)

Facing south - this view of the Tasty Pigs operation was recorded from BLM property on the north side of the Snake River.

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Photo No. 9 (Nikon D 60; #DSC-0228)
Facing south - this view of the Tasty Pigs operation was recorded from
BLM property on the north side of the Snake River.



Photo No. 10 (Nikon D 60; #DSC-0239)
Facing south - this view of the Tasty Pigs operation was recorded from
BLM property on the north side of the Snake River.

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Photo No. 11 (P1020116)

Facing northwest – this is the goat pen; the first pen we passed as we drove into the site. Though the riparian area appeared relatively intact, Mr. Carpenter acknowledged that the goats do have access to the river.



Photo No. 12 (P1020118)

Facing north – this is one of the many pens on the east side of the Tasty Pigs operation (immediately west of the goat pen) housing smaller pigs. These pens did not have direct access to the river.

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Photo No. 13 (P1020119)

Facing northeast – this is another of the smaller pig pens located on the east side of the Tasty Pigs operations.

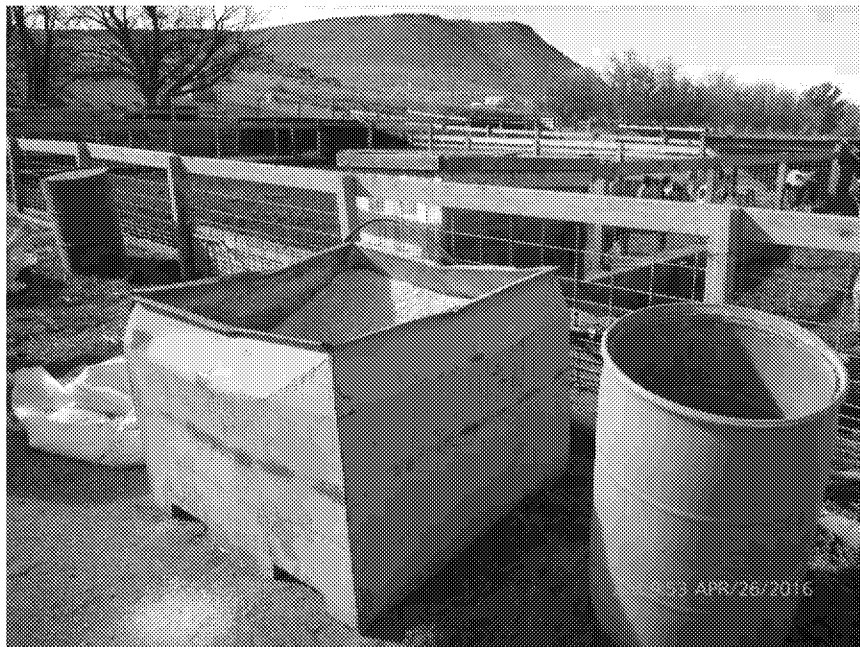


Photo No. 14 (P1020120)

Facing southwest – corn and soy bean meal are stored in the bin and plastic barrel located near the central portion of the Tasty Pigs operation.

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Photo No. 15 (P1020112)
“Hydroponic Fodder” (germinated wheat seed) is produced
for use as pig feed in these trays on-site.



Photo No. 16 (P1020111)
“Hydroponic Fodder” (germinated wheat seed) is produced
for use as pig feed in these trays on-site.

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Photo No. 17 (P1020126)

With the exception of the pens that extend into the river, most of the pens at the Tasty Pigs facility are equipped with watering nipples gravity fed from an elevated water tank.

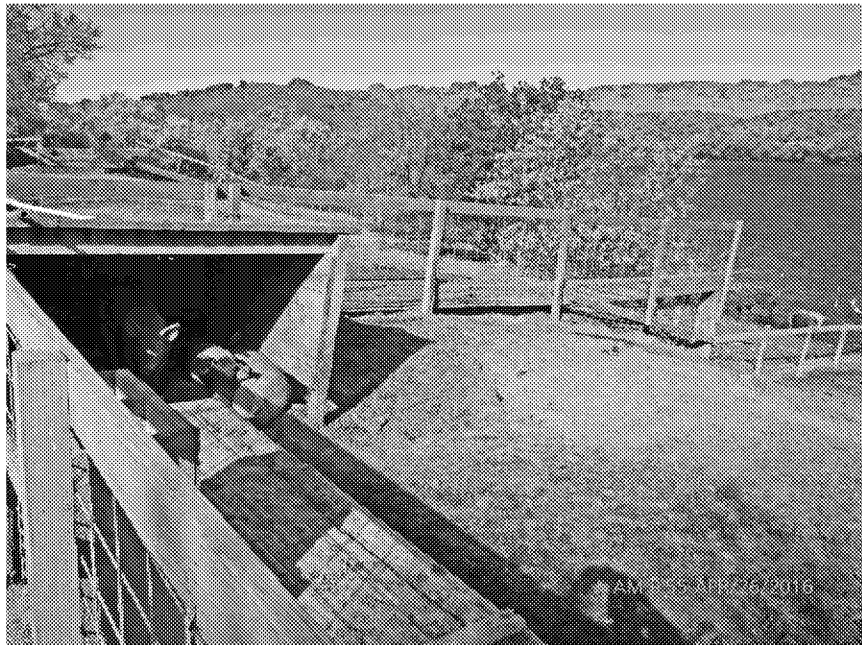


Photo No. 18 (P1020124)

Facing northwest – this is easternmost of the pens extending into the Snake River. Note the presence of pigs in the river in the adjacent pen (the source for sample # 16174003).

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Photo No. 19 (P1020123)

Facing northwest – once the pigs/hogs were lured away from the river, we collected sample # 16174003 from a location near the outermost fence.



Photo No. 20 (P1020134)

Facing east – sample # 16174002 was collected approximately 50' downstream from this westernmost pen.

**Tasty Pigs
Compliance Sampling Inspection
April 26, 2016; Hammett, Idaho**

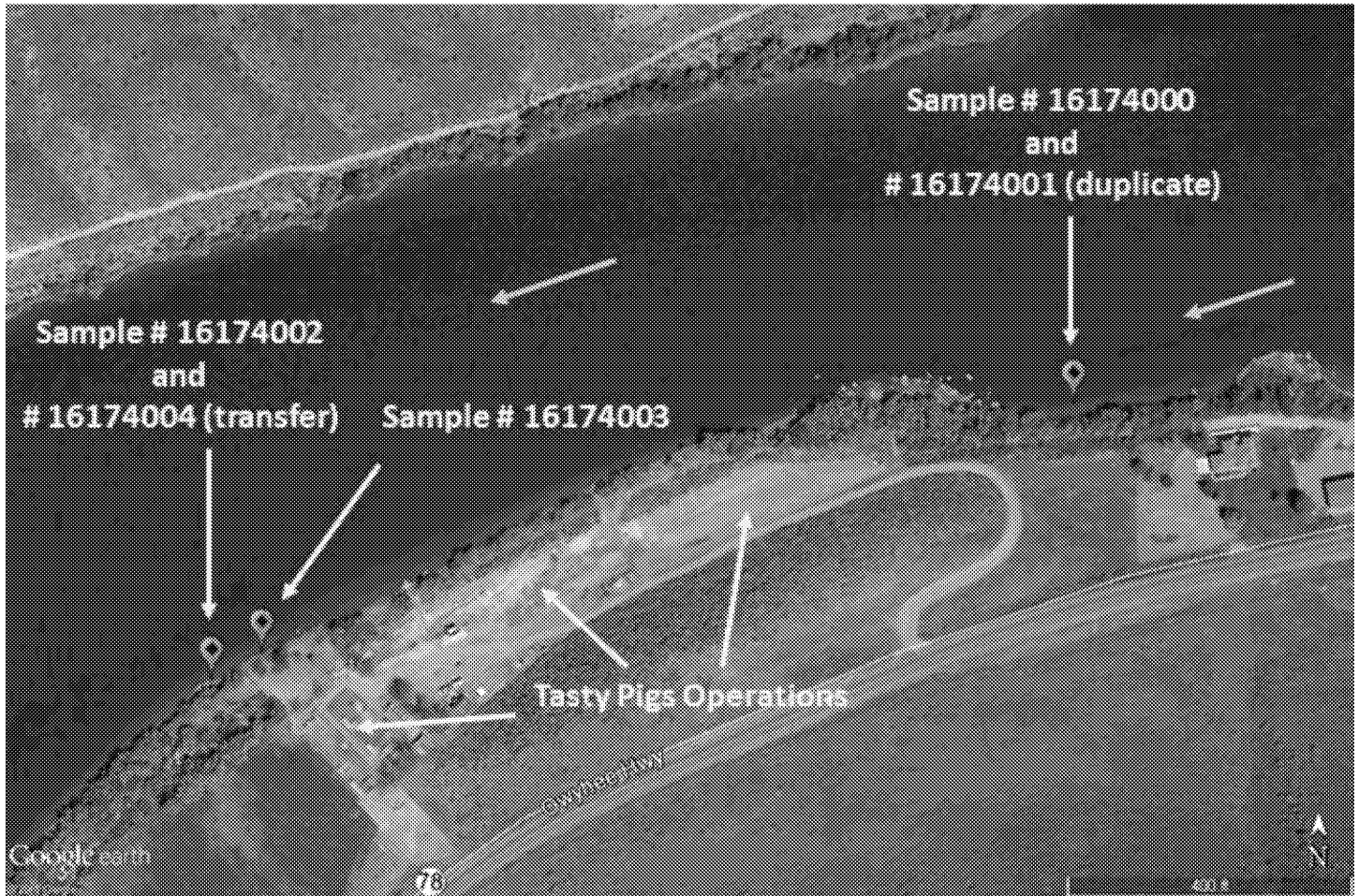


Photo No. 21 – from Google Earth Pro (satellite imagery date 05/29/2015)
Snake River sampling locations during April 26, 2016 Compliance Sampling Inspection at Tasty Pigs.

Tasty Pigs
Compliance Sampling Inspection
April 26, 2016; Hammett, Idaho



Photo No. 22 (P1020129)

Facing north – upstream sample # 16174000 and duplicate # 16174001 were collected from a location above the same submerged rock.

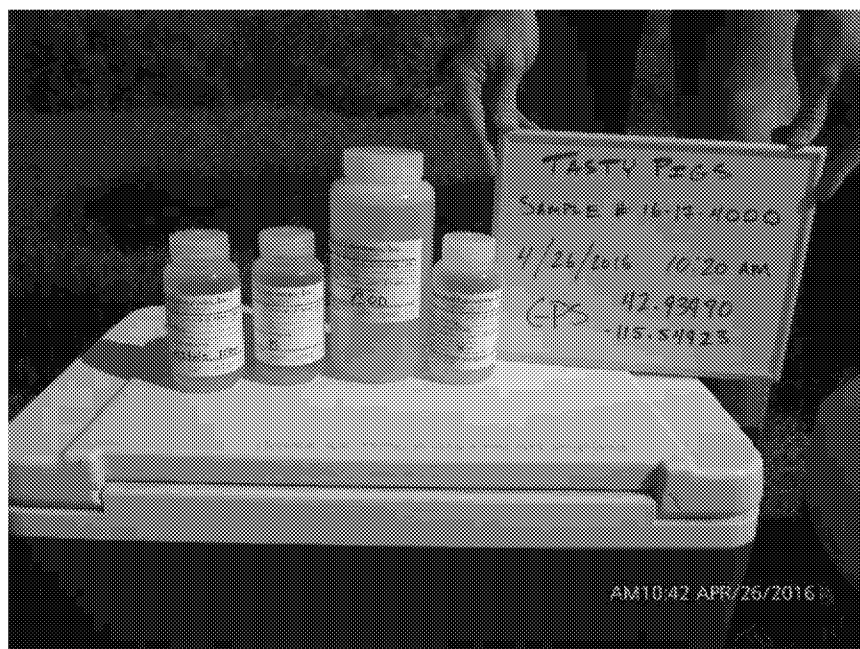


Photo No. 23 (P1020130)

Upstream sample set # 161740000

Tasty Pigs
Compliance Sampling Inspection
April 26, 2016; Hammett, Idaho

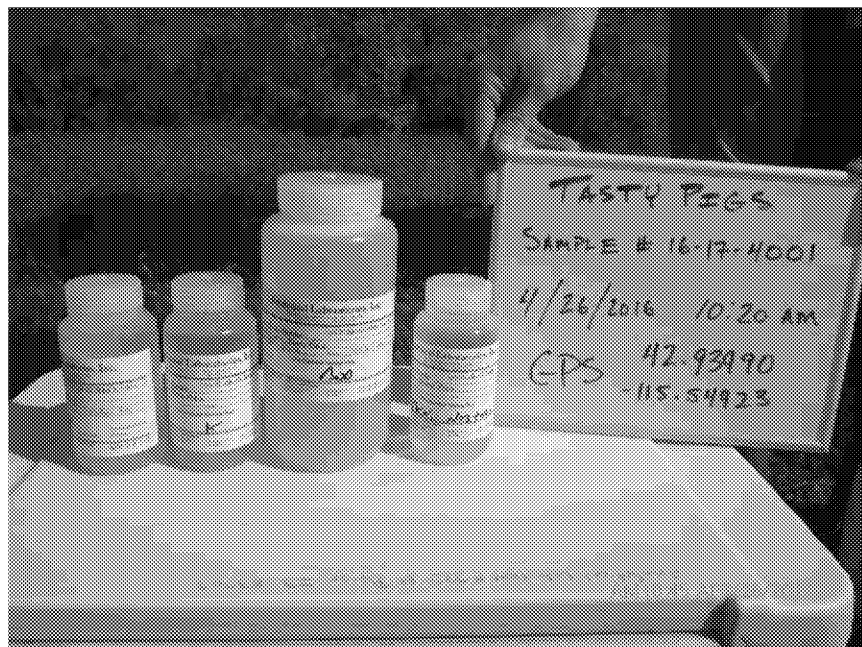


Photo No. 24 (P1020133)
Upstream sample set # 161740001 (duplicate)

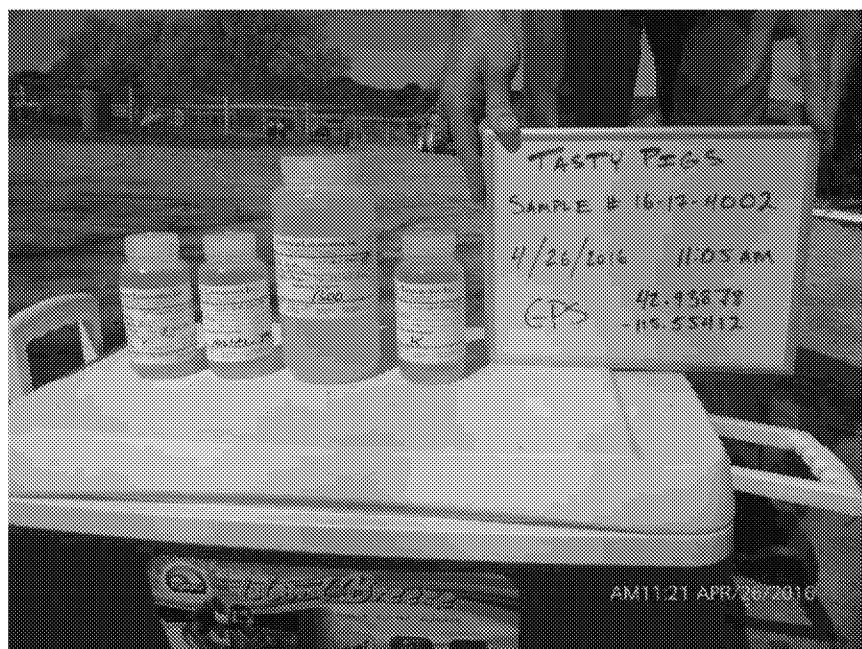


Photo No. 25 (P1020138)
Downstream sample set # 161740002

**Tasty Pigs
Compliance Sampling Inspection
April 26, 2016; Hammett, Idaho**



Photo No. 26 (P1020136)

Transferring water provided by the laboratory to an empty, sterile microbial bottle; sample # 16174004; to be analyzed for E. coli and fecal coliform only. Transfer occurred at downstream location near the location where sample # 16174002 was collected.

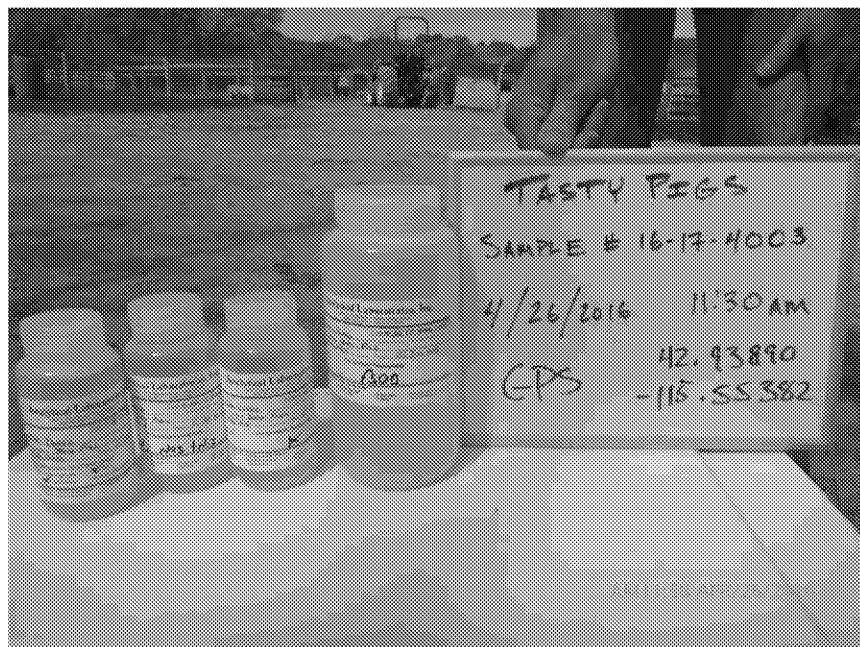
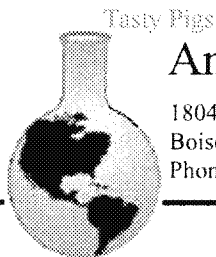


Photo No. 27 (P1020141)

Snake River sample set # 16174003 was collected from within one of the occupied pens.

Attachment B – Laboratory Analysis



Analytical Laboratories, Inc.

1804 N. 33rd Street
Boise, Idaho 83703
Phone (208) 342-5515

April 26, 2016

Date Report Printed: 5/10/2016 8:26:07 AM
<http://www.analyticallaboratories.com>
These test results relate only to the items tested.

Laboratory Analysis Report

Sample Number: 1617401

Attn: PAT STOLL
EPA REGION 10-100
950 WEST BANNOCK STE 900
BOISE, ID 83712

Collected By: P. STOLL/N. PEAK

Submitted By: P. STOLL/N. PEAK

Source of Sample:

TASTY PIGS 16174000

Time of Collection: 10:20
Date of Collection: 4/26/2016
Date Received: 4/26/2016
Report Date: 5/10/2016

Field Temp: Temp Rcvd in Lab: 3.8 °C

PWS#:

PWS Name:

Test Requested	MCL	Analysis Result	Units	MDL	Method	Date Completed	Analyst
Escherichia coli		140	MPN/100mL		SM 9223	4/27/2016	LM
Fecal Coliforms		240	MPN/100mL		SM 9221E	4/27/2016	LM
Metals Digestion		*			EPA 200.2	4/27/2016	JD
Potassium, K	UR	4.5	mg/L	0.5	EPA 200.7	5/9/2016	JMS
Nitrate + Nitrite (as N)	10	1.52	mg/L	0.02	EPA 353.2	5/3/2016	CJS
Nitrogen, Total Kjeldahl (TKN)		0.48	mg/L	0.10	EPA 351.2	5/6/2016	DS
Total Phosphate (as P)		0.08	mg/L	0.05	EPA 365.4	5/6/2016	DS
Biochemical Oxygen		<3	mg/L	3	SM 5210 B	5/1/2016	SMC

CC: STOLL.PAT@EPA.GOV

MCL = Maximum Contamination Level
MDL = Method/Minimum Detection Limit
UR = Unregulated

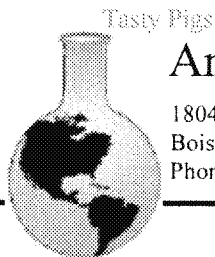
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Thank you for choosing Analytical Laboratories for your testing needs.
If you have any questions about this report, or any future analytical needs, please contact your client manager:

James Hibbs

ED_006380_00180029-00033



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Boise, Idaho 83703
Phone (208) 342-5515

April 26, 2016

Date Report Printed: 5/10/2016 8:26:07 AM
<http://www.analyticallaboratories.com>
These test results relate only to the items tested.

Laboratory Analysis Report

Sample Number: 1617402

Attn: PAT STOLL
EPA REGION 10-IOO
950 WEST BANNOCK STE 900
BOISE, ID 83712

Collected By: P. STOLL/N. PEAK

Submitted By: P. STOLL/N. PEAK

Source of Sample:

TASTY PIGS 16174001

Time of Collection: 10:20
Date of Collection: 4/26/2016
Date Received: 4/26/2016
Report Date: 5/10/2016

PWS#:

Field Temp: Temp Rcvd in Lab: 3.8 °C

PWS Name:

Test Requested	MCL	Analysis Result	Units	MDL	Method	Date Completed	Analyst
Escherichia coli		150	MPN/100mL		SM 9223	4/27/2016	LM
Fecal Coliforms		240	MPN/100mL		SM 9221E	4/27/2016	LM
Metals Digestion		*			EPA 200.2	4/27/2016	JD
Potassium, K	UR	4.5	mg/L	0.5	EPA 200.7	5/9/2016	JMS
Nitrate + Nitrite (as N)	10	1.52	mg/L	0.02	EPA 353.2	5/3/2016	CJS
Nitrogen, Total Kjeldahl (TKN)		0.36	mg/L	0.10	EPA 351.2	5/6/2016	DS
Total Phosphate (as P)		0.13	mg/L	0.05	EPA 365.4	5/6/2016	DS
Biochemical Oxygen		<3	mg/L	3	SM 5210 B	5/1/2016	SMC

CC: STOLL.PAT@EPA.GOV

MCL = Maximum Contamination Level
MDL = Method/Minimum Detection Limit
UR = Unregulated

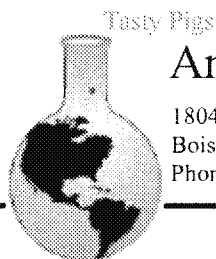
Page 1 of 1

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James Hibbs

ED_006380_00180029-00034



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April 26, 2016

Date Report Printed: 5/10/2016 8:26:07 AM
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These test results relate only to the items tested.

Laboratory Analysis Report

Sample Number: 1617403

Attn: PAT STOLL
EPA REGION 10-100
950 WEST BANNOCK STE 900
BOISE, ID 83712

Collected By: P. STOLL/N. PEAK

Submitted By: P. STOLL/N. PEAK

Source of Sample:

TASTY PIGS 16174002

Time of Collection: 11:05
Date of Collection: 4/26/2016
Date Received: 4/26/2016
Report Date: 5/10/2016

PWS#:

Field Temp: Temp Recd in Lab: 3.8 °C

PWS Name:

Test Requested	MCL	Analysis Result	Units	MDL	Method	Date Completed	Analyst
Escherichia coli		2,400	MPN/100mL		SM 9223	4/27/2016	LM
Fecal Coliforms		>1,600	MPN/100mL		SM 9221E	4/27/2016	LM
Metals Digestion		*			EPA 200.2	4/27/2016	JD
Potassium, K	UR	4.7	mg/L	0.5	EPA 200.7	5/9/2016	JMS
Nitrate + Nitrite (as N)	10	1.50	mg/L	0.02	EPA 353.2	5/3/2016	CJS
Nitrogen, Total Kjeldahl (TKN)		0.52	mg/L	0.10	EPA 351.2	5/6/2016	DS
Total Phosphate (as P)		0.13	mg/L	0.05	EPA 365.4	5/6/2016	DS
Biochemical Oxygen		<3	mg/L	3	SM 5210 B	5/1/2016	SMC

CC: STOLL.PAT@EPA.GOV

MCL = Maximum Contamination Level
MDL = Method Minimum Detection Limit
UR = Unregulated

Page 1 of 1

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Thank you for choosing Analytical Laboratories for your testing needs.

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James Hibbs

ED_006380_00180029-00035



Tasty Pigs

Analytical Laboratories, Inc.

1804 N. 33rd Street
Boise, Idaho 83703
Phone (208) 342-5515

April 26, 2016

Date Report Printed: 5/23/2016 1:54:34 PM
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These test results relate only to the items tested.

Laboratory Analysis Report

Sample Number: 1617404

Attn: PAT STOLL
EPA REGION 10-100
950 WEST BANNOCK STE 900
BOISE, ID 83712

Collected By: P. STOLL/N. PEAK**Submitted By:** P. STOLL/N. PEAK**Source of Sample:**

TASTY PIGS 16174003

Time of Collection: 11:30
Date of Collection: 4/26/2016
Date Received: 4/26/2016
Report Date: 5/10/2016

PWS#:

Field Temp: Temp Rcvd in Lab: 3.8 °C

PWS Name:

Test Requested	MCL	Analysis Result	Units	MDL	Method	Date Completed	Analyst
Escherichia coli		2,400	MPN/100mL		SM 9223	4/27/2016	LM
Fecal Coliforms		>1,600	MPN/100mL		SM 9221E	4/27/2016	LM
Metals Digestion		*			EPA 200.2	4/27/2016	JD
Potassium, K	UR	4.5	mg/L	0.5	EPA 200.7	5/9/2016	JMS
Nitrate + Nitrite (as N)	10	1.53	mg/L	0.02	EPA 353.2	5/3/2016	CJS
Nitrogen, Total Kjeldahl (TKN)		0.41	mg/L	0.10	EPA 351.2	5/10/2016	DS
Total Phosphate (as P)		0.09	mg/L	0.05	EPA 365.4	5/10/2016	DS
Biochemical Oxygen		<3	mg/L	3	SM 5210 B	5/1/2016	SMC

CC: STOLL.PAT@EPA.GOV

MCL = Maximum Contamination Level
MDL = Method/Minimum Detection Limit
UR = Unregulated

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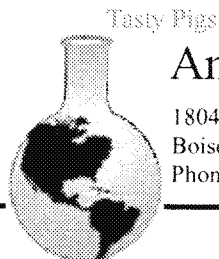
Thank you for choosing Analytical Laboratories for your testing needs.

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analytical needs, please contact your client manager:

James Hibbs

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ED_006380_00180029-00036



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1804 N. 33rd Street
Boise, Idaho 83703
Phone (208) 342-5515

April 26, 2016

Date Report Printed: 4/29/2016 1:16:34 PM
<http://www.analyticallaboratories.com>
These test results relate only to the items tested.

Laboratory Analysis Report

Sample Number: 1617405

Attn: PAT STOLL
EPA REGION 10-100
950 WEST BANNOCK STE 900
BOISE, ID 83712

Collected By: P. STOLL/N. PEAK

Submitted By: P. STOLL/N. PEAK

Source of Sample:

TASTY PIGS 16174004 TRANSFER BLANK

Time of Collection: 11:05
Date of Collection: 4/26/2016
Date Received: 4/26/2016
Report Date: 4/29/2016

PWS#:

Field Temp: Temp Rcvd in Lab: 3.8 °C

PWS Name:

Test Requested	MCL	Analysis Result	Units	MDL	Method	Date Completed	Analyst
Escherichia coli		<1	MPN/100mL		SM 9223	4/27/2016	LM
Fecal Coliforms		<2	MPN/100mL		SM 9221E	4/27/2016	LM

CC: STOLL.PAT@EPA.GOV

MCL = Maximum Contamination Level
MDL = Method/Minimum Detection Limit
UR = Unregulated

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James Hibbs

ED_006380_00180029-00037

EPA Region 10

Quality Assurance Summary

Analytical Laboratories Sample numbers

Collection Dates:

4/26/2016

1617401-1617405

Analyte	QC Type	Method	Laboratory Control #	True Value	Sample	Found	Units	% Recovery	RPD	Limits	
BOD	QCS	SM 5210 B		198		209.0	mg/L	106		Lower (%)	Upper (%)
BOD	Dup	SM 5210 B	1617402		< 3	< 3	mg/L		< 5	0	20
NO3+NO2	QCS	EPA 353.2		0.540		0.545	mg/L	101		90	110
NO3+NO2	Dup	EPA 353.2	1617404		1.53	1.50	mg/L		2.0	0	20
NO3+NO2	LFM	EPA 353.2	1617404	0.500	1.53	2.04	mg/L	102		80	120
TKN	QCS	EPA 351.2		3.98		3.88	mg/L	97		85	115
TKN	Dup	EPA 351.2	1617404		0.41	0.48	mg/L		15.7	0	20
TKN	LFM	EPA 351.2	1617404	1.00	0.41	1.45	mg/L	104		70	130
TP04	QCS	EPA 365.4		1.32		1.33	mg/L	101		90	110
TP04	Dup	EPA 365.4	1617404		0.09	0.08	mg/L		11.8	0	20
TP04	LFM	EPA 265.4	1617404	1.00	0.09	1.06	mg/L	97		80	120
K	QCS	EPA 200.7		10.0		10.06	mg/L	101		90	110
K	Dup	EPA 200.7	1617401		4.49	4.48	mg/L		0.2	0	20
K	LFM	EPA 200.7	1617403	5.00	4.72	9.83	mg/L	102		80	120

[illegible]

ED 006380 00180029-00039

Tasty Pigs

17404

17405

April 26, 2016

17

Project Name TASTY PIGS		Project Code 100-145A		Method of Shipment/Carrier Hand Delivered		Airbill Number (if known prior to sealing)	
Account Code 201 G20 17B 10P 501 E50		EPA Project Manager/Phone Number Patrick Stoll (208) 378-5772		Check all that apply <input checked="" type="checkbox"/> Enforce/Custody		<input type="checkbox"/> Possible Toxic/Hazardous <input type="checkbox"/> Data Confidential	
Sampler Names (Print & Sign) Patrick Stoll (R) <i>Patrick Stoll</i>		If applicable, circle the set of selected metals: Al Sb As Ba Be B Cd Cr Co Cu Fe Pb Mg Mn Mo Ni K Se Ag Na Sn Ti V Zn (see reverse for more to add/circle)		Matrix Codes: 10 Water/Liquid (Total) 20 Water/Liquid (Filtered) 40 Sediment/Soil/Solid/Bulk 70 Tissue 80 Q/Solvent 44 Air Filter 42 Wipe Swab 00		Laboratory: see the applicable CAPPS SOW and/or Analytical Support Request for specific methods and detection, reporting, and/or quantitation limits	
Principal Recorder Nicholas Peak <i>Nicholas Peak</i>		Sampler's comments for the laboratory 208C - 2082		Check all that apply A - HCl B - HNO ₃ C - H ₂ SO ₄ D - H ₂ SO ₄ + EDTA E - Na ₂ S ₂ O ₈ F - ascorbic acid G - Na ₂ S ₂ O ₈ + EDTA H - No chemical preservation I - Bottles pre-preserved at lab J - Bottles pre-preserved at the lab K - ascorbic acid then HCl L - Na ₂ S ₂ O ₈ if required by plan		Additional Write in (see reverse)	
Sampling Date & Time Yr Mo Day Time 16 17 4 00 3 16 04 26 11 30 10 40		Matrix ID 17404		Sample/Station Description/Field Measurements W1 - E. Canal/Freshwater		Organics (see v/v/vv) PAH PCB Pest BNA VOA	
EPA Sample Number Yr Wk Sequence 16 17 4 00 3 16 04 26 11 30 10 40		Sampler Initials PWS		Sample/Station Description/Field Measurements W2 - Tidal/Nitrate - Nitrate TPO1		Metals (see reverse) Selected CLP	
EPA Sample Number Yr Wk Sequence 16 17 4 00 4 16 04 26 11 30 10 40		Sampler Initials PWS		Sample/Station Description/Field Measurements W3 - Tidal/Nitrate - Nitrate TPO1		Micro (see reverse) T. Coliform F. Coliform E. Coli	
EPA Sample Number Yr Wk Sequence 16 17 4 00 5 16 04 26 11 30 10 40		Sampler Initials PWS		Sample/Station Description/Field Measurements W4 - Tidal/Nitrate - Nitrate TPO1		General Chemistry (see reverse) Asbestos Oil & Grease NO ₂ +NO ₃ BOD 5 TDS TSS	
EPA Sample Number Yr Wk Sequence 16 17 4 00 6 16 04 26 11 30 10 40		Sampler Initials PWS		Sample/Station Description/Field Measurements W5 - E. Canal/Freshwater		Additional Write in (see reverse)	

Chain of Custody Record		Receiving Laboratory Information	
Received by (Signature) <i>Patrick Stoll</i>	Date 4/26/16	Time 13:40	Signature Patrick Stoll
Received by (Signature)	Date	Time	Signature
Received by (Signature)	Date	Time	Signature
Received by (Signature)	Date	Time	Signature
Shipped by (Signature)	Date	Time	Signature